

section shall have successfully completed a course of instruction in the application of the seven HACCP principles to meat or poultry product processing, including a segment on the development of a HACCP plan for a specific product and on record review.

EFFECTIVE DATE NOTE: At 85 FR 68672, Oct. 29, 2020, § 417.7 was amended by revising paragraph (b), effective Oct. 31, 2022. For the convenience of the user, the revised text is set forth as follows:

**§ 417.7 Training.**

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(b) The individual performing the functions listed in paragraph (a) of this section shall have successfully completed a course of instruction in the application of the seven HACCP principles to meat, poultry, or egg products processing, including a segment on the development of a HACCP plan for a specific product and on record review.

**§ 417.8 Agency verification.**

FSIS will verify the adequacy of the HACCP plan(s) by determining that each HACCP plan meets the requirements of this part and all other applicable regulations. Such verification may include:

- (a) Reviewing the HACCP plan;
- (b) Reviewing the CCP records;
- (c) Reviewing and determining the adequacy of corrective actions taken when a deviation occurs;
- (d) Reviewing the critical limits;
- (e) Reviewing other records pertaining to the HACCP plan or system;
- (f) Direct observation or measurement at a CCP;
- (g) Sample collection and analysis to determine the product meets all safety standards; and
- (h) On-site observations and record review.

**PART 418—RECALLS**

Sec.

418.1 [Reserved]

418.2 Notification.

418.3 Preparation and maintenance of written recall procedures.

418.4 Records.

AUTHORITY: 7 U.S.C. 450; 21 U.S.C. 451–470, 601–695; 7 CFR 2.18, 2.53.

SOURCE: 77 FR 26936, May 8, 2012, unless otherwise noted.

**§ 418.1 [Reserved]**

**§ 418.2 Notification.**

Each official establishment must promptly notify the local FSIS District Office within 24 hours of learning or determining that an adulterated or misbranded meat, meat food, poultry, or poultry product received by or originating from the official establishment has entered commerce, if the official establishment believes or has reason to believe that this has happened. The official establishment must inform the District Office of the type, amount, origin, and destination of the adulterated or misbranded product.

**§ 418.3 Preparation and maintenance of written recall procedures.**

Each official establishment must prepare and maintain written procedures for the recall of any meat, meat food, poultry, or poultry product produced and shipped by the official establishment. These written procedures must specify how the official establishment will decide whether to conduct a product recall, and how the establishment will effect the recall, should it decide that one is necessary.

**§ 418.4 Records.**

All records, including records documenting procedures required by this part, must be available for official review and copying.

**PART 424—PREPARATION AND PROCESSING OPERATIONS**

**Subpart A—General**

Sec.

424.1 Purpose and scope.

**Subpart C—Food Ingredients and Sources of Radiation**

424.21 Use of food ingredients and sources of radiation.

424.22 Certain other permitted uses.

424.23 Prohibited uses.

AUTHORITY: 7 U.S.C. 1633, 1901–1906; 21 U.S.C. 451–472, 601–695; 7 CFR 2.18, 2.53.

SOURCE: 64 FR 72175, Dec. 23, 1999, unless otherwise noted.